2: McCulloch E-4 (1945-51) 1952 FP13 Mbundu FP13

Ovimbundu women braid their hair neatly in strands across their foreheads, and decorate the braids with small blue and white trade beads.(1) 302

MAIN FEATURES OF ECONOMY

AGRICULTURE(2)

Main crops are maize and several kinds of beans. Subsidiary crops include: sorghum, kaffir corn, emmer wheat, manioc, peanuts, squash, sweet potatoes, garden vegetables, a little rice, cotton, sugar-cane and tobacco. Fruit-trees such as the papaya, banana, loquat, tangerine, lemon, peach and apple, are increasingly cultivated, and, to some extent, coffee. Upland fields for the principal crops of maize and beans are cultivated during the rainy season, and, to piece out the harvest, river gardens for secondary crops are used in the dry season. 241

The principal corn-gardens

Traditionally men work with their wives in the heavier labour of clearing new fields, but today the demands of contract labour are such that few are able to help.(3) Before the rains begin in early September, women prepare the fields for planting. If a new plot is to be used, it is first cleared with a small hatchet. Tree stumps are left two or three feet high; after the field has been cultivated for a year or two and the tree-stumps have dried and rotted, they are burned off and cleared away. When the rainy season has set in and the ground is thoroughly wet, the main corn-fields are planted. The ground is dug with a hoe and ridged slightly, the ridges following the contour of the land, so that the rain will not wash away the soil, and so that the moisture will be held. Occasionally irrigation is used, small channels being led from hillside streams to the gardens. Maize is dropped by hand on the ridges, and the seeds covered with the foot. Beans and squash are planted with the corn. In January there is usually a break in the rains, and this is the time when the bean crop ripens. (This is a critical period, since if the dry spell lasts too long the corn crop is blighted, but if it is too short the beans will not ripen.) The vines are pulled up and put in the field hut to dry. Later the beans are beaten out of the pods and stored. 241 [462] [312]

In each field there is a grass hut, which is used as a shelter from showers, as a place for drying beans or corn, and as living quarters when the corn is sprouting. (When a woman decides that it would be more convenient to live by her field, which requires constant guarding against birds, she may live in her field hut with her children for several weeks.) 241 343

As the dry season commences, the corn crop ripens. When it is ripe, it is plucked, dried and shelled, and stored in the *osila*, a granary on posts, for future use. One *osila* is used for each household. When required, the corn is hulled and pounded into the meal which forms the staple food.(4) [251] [252]

(1) Hambly pp.129-32, and illustrations; Childs, personal communication.
(2) Cushman, 1944, pp.72-8; Hambly, (2) 1934, pp.146-8, and Childs, personal communication. (3) Childs, personal communication.
(4) For a good description of the preparation of corn-meal, see Cushman, pp.77-8.

3: Hambly E-5 (1929-1930) 1934 FP13 Mbundu FP13

the tree in order to lower the hive with a long rope of bark or plaited fiber, while beneath the tree men are prepared to take the hive, which is opened over a smoky fire. The men wear no protection, consequently they are badly stung. Boys are encouraged to help, and those who run away receive no honey. Honey may be eaten alone or with manioc. No drink is made from honey only, but *ochasa* is the name given to beer with honey in it. *Ovingundu* is a drink made from pounded corn which has been soaked in water to which a little honey has been added. The drink is allowed to remain untouched over night; thus it becomes sweet and is mildly intoxicating. 231 263 273

Wax is a very important item of trade. In the remote places natives bring to small trading posts balls of wax which are about two pounds in weight. These in former days were a standard of exchange in terms of which other values could be measured. These balls of wax are made into large cakes for foreign export. In the Esele country a fiber strainer is used for cleaning the wax. Honey is sometimes dried in very large baskets which are three feet in diameter and two inches deep. These baskets were not observed among the Ovimbundu, but they are used in the region of Cassanga in southern Angola. The honey of wild bees when eaten in the comb is palatable; it would be more so if one could disregard the presence of numerous dead bees. 439 257 [436]

The bow is the chief weapon of the hunter. The release of the arrow is made with the index and middle fingers (Plate XXXIX, Fig. 1). I have observed this method among the Ovimbundu of the Benguela Highlands, in the region of Kipungo, in the far south among the Valuanyama, and among the Vasele of the Novo Redondo hinterland. Arrows differ considerably in pattern as the illustrations show (Plate XVII, Figs. 1-9); the Ovimbundu have arrow-points of excellent workmanship. The manufacture of these arrow-points is one of the most skilled occupations of the blacksmith. Each man makes his own shafts and feathers them. The arrows of the Vasele have leaf-shaped iron points; so also have those used by the Valuanyama. 411 171 224 [326]

Among the Ovimbundu are specialists who make bows from elastic woods called *usia* and *osambia*. The bow itself is *ohonji* and the arrow is *usongo*. At the third shot I saw a young Ovimbundu boy split a cane which was placed upright at a distance of thirty-three feet. The throwing club (*ohunya*) is used for killing small game such as hares. [463]